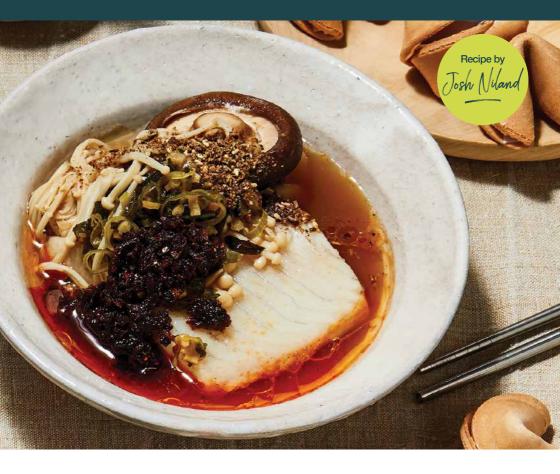
DRUNKEN AQUNA MURRAY COD & GINGER SHALLOTS



Life tastes better our way



This Asian-inspired steamed whole Aguna recipe looks delicious and tastes divine for family feasts and celebrations.

INGREDIENTS

4 x 200g Aguna Murray Cod fillets 12 fresh shiitake mushrooms 100g oyster mushrooms 100g enoki mushrooms 1 tsp sesame oil XO sauce (shop-bought)

TO SERVE

GINGER SHALLOT SAUCE

50g ginger, finely grated 6 spring onions, finely sliced 350ml canola oil 60-70ml light sov sauce, to taste White pepper, sesame and sichuan seasoning

- 1 tbsp ground white pepper
- 1 tbsp white sesame seeds
- 1 tbsp sichuan peppercorns

STOCK

- 1.25 litres shaoxing wine 90ml light soy sauce 40g dried shiitake mushrooms 110g peeled fresh ginger, sliced into 2-3 mm thick slices 3 green shallots, cut into 5cm batons 1 tbsp ground white pepper 2 star anise
- 1 garlic bulb, halved
- 4.25 litres water



METHOD

- 1. To make the ginger spring onion sauce, combine the ginger and spring onion in a small heatproof bowl. Heat the oil in a small saucepan until almost smoking, then immediately pour it over the ginger and spring onion mixture. You should see and hear it sizzling. If this isn't happening, the oil isn't hot enough. Return it to the heat and try again.
- 2. Season with the sov and mix well. Set aside to cool to room temperature.
- 3. For the white pepper, sesame, and Sichuan seasoning, toast the ingredients individually in a dry frying pan until aromatic, then use a mortar and pestle to grind them together into a powder. Spoon into a small bowl and set aside
- 4. Add all the stock ingredients to a large saucepan and bring to the boil over a high heat, then reduce the heat and simmer for 1 hour. Remove from the heat.
- 5. Add the Aguna fillets, cover with a lid and set aside for 10-12 minutes, until the flesh is just opaque and the internal temperature of the fish at its thickest part measures 44°C (111°F) on a probe thermometer. Using a slotted spoon, carefully transfer the fish pieces to a clean plate and gently peel away the skin. It should peel off easily if the flesh is cooked.
- 6. Leave to rest for 3-4 minutes. While the fish is resting, add the mushrooms to the hot stock (still off the heat) and leave for 2 minutes to gently warm through.
- 7. Divide the Aguna fillets among serving bowls, top with the tender mushrooms and drizzle over a little sesame oil.
- 8. Lightly season the fish, then ladle over a little of the stock to finish.
- 9. Serve immediately with the ginger spring onion sauce. sichuan seasoning and a small bowl of XO sauce.